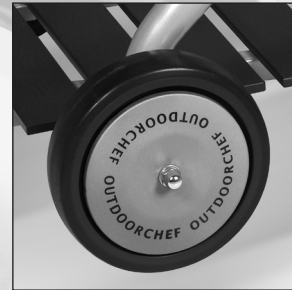


MANUAL

BBQ

THE GAS KETTLE BARBECUE



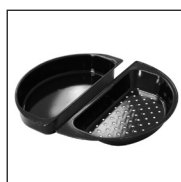
City Gas
Ambri
Delta
Milano
Porto
Ascona
Leon
Montreux
Geneva
Roma
Munich
Paris Deluxe
Venezia



Gas-Cookingsystem



Original OUTDOORCHEF Accessories



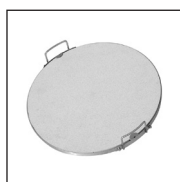
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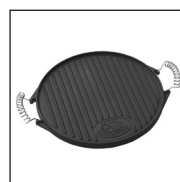
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Item #: 18.211.52
Item #: 18.211.32



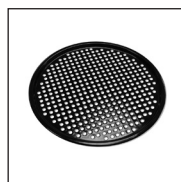
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Item #: 18.211.54



Item #: 18.211.24
Item #: 18.211.25



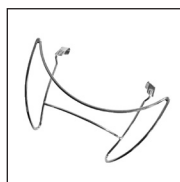
Item #: 18.211.22



Item #: 18.211.27



Item #: 18.211.29
Item #: 18.291.08



Item #: 18.291.05



Item #: 18.211.40



Item #: 18.211.41



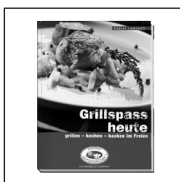
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Item #: 18.291.08



Item #: 14.112.36



Item #: 14.421.16



Item #: various



Item #: various



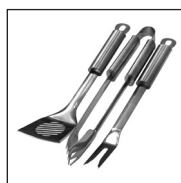
Item #: 18.211.34



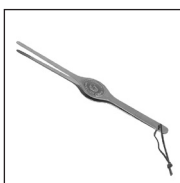
Item #: 14.421.12



Item #: 14.421.10



Item #: 14.112.18



Item #: 14.112.23



Item #: 14.112.35



Item #: 14.491.10



Item #: 14.491.16



Item #: 14.112.24



Item #: 14.212.06



Item #: various



Item #: 18.291.23



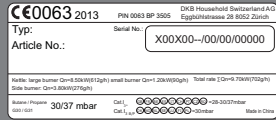
Item #: 18.221.29
Item #: 18.221.30



Item #: 18.221.08

User Guide

IMPORTANT: Please make a note of your gas barbecue's serial number on the back page of this manual straight away. Depending on the model the serial number can be found on the data sticker which is either on the frame or on the base plate. The serial number is important to ensure queries, spare parts orders and warranty claims can be dealt with easily. Please keep the instruction manual in a safe place. It contains important information about safety, use and maintenance.



Please read these instructions carefully before using your OUTDOORCHEF Gas Kettle Barbecue.

For Your Safety

Every person using this barbecue must understand and exactly follow the ignition instructions. Do not allow children to operate the barbecue. The user is responsible for the correct assembly, handling and maintenance of the barbecue. Disregard can cause accidents.

Keep flammable liquids, materials and spare gas bottles away from the barbecue. Do not store or use the barbecue or a spare gas bottle indoors.

Before starting up your Gas kettle barbecue, please read, understand and observe the following instructions!

The barbecue is for outdoor use only. Keep it at a safe distance of at least 1 meter from flammable objects (i.e. walls, projecting roofs, fences etc).

Gas Bottles

Gas bottles may have a maximum weight of 7.5 kg when placed on the base plate. Position the bottle on the designated spot, see assembly instructions. Please make sure that the gas regulator and all other connections are tightened. **Conduct a "Leak Test" before starting up the barbecue and after every time you exchange the gas bottle.** Gas bottles must

not be exposed to temperatures higher than 50 °C, or stored in closed areas or in basements. Follow the safety instructions mentioned on the gas bottle.

Safety Instructions

Operate your gas barbecue following these "Lighting and Operating Instructions".

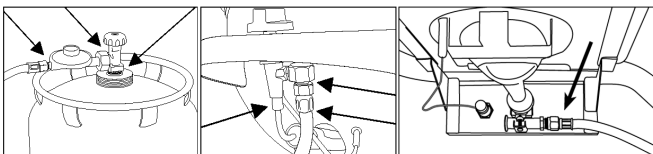
- The gas barbecue is for outdoor use only.
- Never leave the barbecue unattended while in use.
- Keep the barbecue a safe distance of at least 1 meter from flammable objects (i.e. walls, projecting roofs, fences etc).
- **WARNING:** Some parts become very hot during use, keep the barbecue out of the reach of children.
- Keep flammable material at a safe distance away from the barbecue.
- Do not move the barbecue when in use.
- Do not push appliances which are fitted with castors over uneven surfaces or ledges!
- Wear protective gloves or a long sleeved barbecue safety mitt when operating the barbecue.
- After use turn off the gas supply on the barbecue first and then turn off the gas cylinder.
- When changing the gas cylinder, ensure that the gas supply is turned off both at the barbecue and at the gas cylinder and make sure there are no combustible materials nearby.
- After every gas cylinder replacement, carry out the leak test to ensure that there are no leakages.
- If you think there is a gas leak, turn off the barbecue and gas cylinder immediately and have the fittings checked by your local gas distributor.
- If the tube is damaged or worn out, replace the tube and regulator immediately. The tube must be kept straight at all times. Ensure that it does not bend or twist. Remember to turn off the gas supply on the barbecue and the gas cylinder before removing the tube.
- **OUTDOORCHEF** recommends that the gas tube and gas regulator be changed every two to three years.
- Ensure that the air vents in the barbecue lid and base remain clear at all times.
- **Important:** Ensure that the gas tube is routed away from the hot barbecue surfaces and that it is not bent or twisted.
- Do not change or alter any of the barbecue components or settings.
- **Important:** Ensure the correct regulator is used: 28 mbar butane (not supplied but available locally), 37 mbar fixed (not adjustable) propane (not supplied but available locally).
- If the barbecue is not working at full capacity or if there is suspicion of a blocked gas supply, consult your local gas distributor.

- Only use the barbecue on firm, safe, non-flammable surfaces.
- Avoid temperature shocks on appliances with granite surfaces.
- Never store the barbecue near flammable liquids or flammable materials.
- Not for use with natural gas. Use butane or propane bottled gas only (7/6 kg cylinders).
- The gas cylinder must be stored in an open, well ventilated area out of the reach of children.
- Never store a gas cylinder (full or empty) indoors.

Leak Test

WARNING: Do not permit sources of ignition in the area while performing the leak test – this includes smoking! Never test for gas leaks with a lighted match or open flame! Always check for leaks outdoors.

1. Check that the control knob is turned to the "OFF position".
2. Open the gas supply on the gas cylinder by turning the knob counter clockwise.
3. Check all gas connections by brushing a 50/50 solution of liquid soap and water onto all connections.
4. Look for bubbles in the soap solution which indicate that there is a leak. **IMPORTANT!** The barbecue must not be used until leak is eliminated. Close the gas cylinder. The leak(s) must be stopped by tightening the connections, if possible, or by replacing the defective parts as recommended by the barbecue distributor.
5. Repeat steps 1 and 2.
6. Consult your local gas distributor if leaks persist. **NOTE:** Conduct a leak test each time the gas supply is connected or replaced and every year when using your barbecue for the first time in the barbecue season.



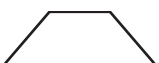
Explanation of the Symbols on the Control Console

Funnel positions on control panel of the kettle only

Funnel positions



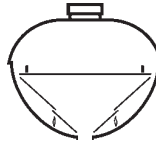
normal position



volcano position



to barbecue with lid OPEN/REMOVED



to barbecue with lid CLOSED

Heat Settings

	low heat	LOW
	medium heat	MEDIUM
	maximum heat	HIGH

Lighting Instructions for the Kettle

Models with one ring burner

The burner reaches its maximum capacity at and minimal capacity at .

Models with two ring burners

The large burner reaches its maximum capacity at and minimal capacity at . It is set up for use in the middle to high temperature range.

The small ring burner is set up for cooking at low temperatures and can only be slightly regulated. The difference between and is very small and not visible. It reaches a temperature of 100 to 120°C.

Burner System Additional Grilling Surface




The two burners are identical. The highest setting is and the lowest setting is . The round barbecue is designed for use in the middle to high temperature range.

Before the first use




1. Wash all parts that come in contact with food.
2. Conduct a leak test on all gas piping parts as described under chapter "Leak Test".
3. Light the Gas Kettle Barbecue and heat on for approximately 20 to 25 minutes.





Lighting Instructions for the Ring Burners

1. Ensure that the gas regulator and all other connections are tightened. Proceed according to the instructions given under "Leak Test".
2. Open/remove the lid. **CAUTION: Never ignite the barbecue with the lid closed.**
3. Open gas supply at gas cylinder.
- 4a. *Models with single burner:* Push the gas control knob and turn counter clockwise to position. Push the black ignition button and hold it until the gas ignites.




- 4b. *Double-burner models with a separate ignition button*: press the gas control knob on the small burner (left knob) and turn it anti-clockwise to the position   . Press and hold the black ignition button until the burner sparks and the gas ignites.

or




Press the gas control knob on the large burner and turn it anti-clockwise to the position   . Press and hold the black ignition button until the burner sparks and the gas ignites.

- 4c. *Double-burner models without a separate ignition button*: press the gas control knob on the large burner and turn it anti-clockwise to the position    . Keep the black gas control knob pressed in until the burner sparks and the gas ignites.
5. If the gas does not ignite after three seconds, turn gas control knob to "OFF", wait two minutes so that unburnt gas can evaporate, then repeat step 4.
6. If the barbecue does not ignite after 3 tries, refer to chapter "trouble shooting" to find the problem and solution.

Lighting Instructions for the City Gas




1. Ensure that the gas regulator and all other connections are tightened. Proceed according to the instructions given under "Leak Test".
2. Open/remove the lid, or rather the side burner cover. **CAUTION: Never ignite the barbecue or rather the side burner with the lid closed.**
3. Open gas supply at gas cylinder.
4. Push and turn gas knob counter clockwise to    position and press the ignition button several times.
5. If the unit fails to light, turn gas control knob to "OFF", wait two minutes so that the unburnt gas can evaporate. Then repeat step 4.
6. If the cooling grid or rather the side burner does not ignite after 3 tries, refer to chapter "trouble shooting" to find the problem and its solution.
7. Do not close the side burner cover until the side burner has cooled completely.

Lighting Instructions for the Additional Grilling Surface of the Venezia

1. Ensure that the gas regulator and all other connections are tightened. Please refer to the instructions given under "Leak Test".
2. Remove the granite cover on the additional grilling surface and set it on the side shelf in the holder provided. **IMPORTANT! Never ignite the barbecue when the granite cover is closed. Granite cover.**
3. Open the gas supply at the gas cylinder.
4. Press the right or left gas control knob and turn it counter clockwise to   . Press the ignition button and hold it down until the gas ignites.
5. If the unit fails to light, turn gas control knob to "OFF", wait two minutes so that the unburnt gas can evaporate. Then repeat step 4.

6. If the burners on the additional grilling surface do not ignite after 3 attempts, check the potential causes, as described in the "Trouble Shooting" section.
7. To start the second burner, follow step 4.
8. Put the granite cover on the additional grilling surface only after it has cooled completely.

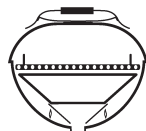
Cooking Instructions for the gas kettle barbecue

1. Select grilling, roasting, cooking or baking method by placing the funnel in the correct position and using the correct accessories. **WARNING: When using the barbecue always wear heat-resistant oven mitts to change the position of the funnel.**
2. Pre-heat for 10 to 15 minutes on    with the lid closed.
3. Place food on the cooking grid, close the lid and leave until the food is ready. (refer to the barbecue time cart).
4. After grilling, first turn gas control knob to the "OFF" position on the barbecue, then turn off the gas cylinder last.

Below we show the two different funnel positions (normal & volcano) and the use of some of the OUTDOORCHEF cooking accessories available. The preparation of food can be adapted to your individual tastes and needs.








Grilling, Baking & Cooking

on the barbecue



large funnel: normal position
cooking grid: standard position
lid: closed

For roasting joints of meat or whole chickens

Pre-heat on    for 10 minutes with the lid closed. There is no need to turn the food, as the funnel barbecue system cooks food quickly and all the way through by providing evenly distributed top and bottom heat. Just place food on the pre-heated cooking grid, close the lid quickly and let the funnel go to work. By keeping the lid closed, your food is being continuously cooked all around, and tastes better as more of the juices are sealed in. Always leave some air space around each piece being cooked. Roast for approximately 5 to 10 minutes on   , then reduce to  and leave until done.

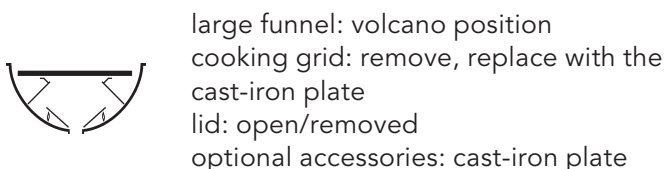
See «Barbecue Time Chart», as times vary greatly depending on size, thickness and type of meat.

To avoid any risk we recommend that you use the «Gourmet Check» core temperature sensor for larger pieces of meat.

For items that cook quickly such as steaks, sausages etc.

Pre-heat the barbecue on 🔥🔥🔥 for 10 minutes with the lid closed. Open the lid, arrange the meat around the edges of the cooking grid and brown quickly all around on 🔥🔥🔥. Then place the meat in the centre of the cooking grid, close the lid, reduce to 🔥 and leave to finish cooking. For best results when using short cooking times we recommend the OUTDOORCHEF cast-iron plate.

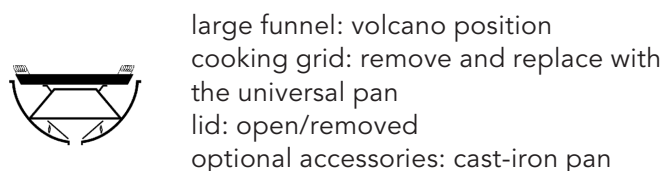
On the cast-iron plate



Ideal for grilling foods with a short cooking time (steaks, sausages etc.) and for pancakes and fried eggs, as the heat is evenly distributed and the meat is immediately sealed to ensure that it remains juicy.

Place the cast-iron plate on the volcano funnel. Light the burner, turn the gas control knob to 🔥🔥🔥 and pre-heat the griddle plate for approximately 10 minutes with the lid open/removed before you start cooking.

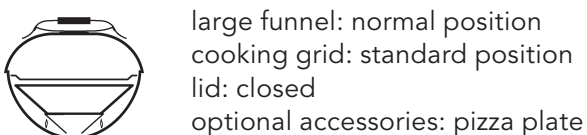
In the cast-iron pan (NOT suitable for City Grill)



Put the cast-iron pan on the funnel. Light the burner and turn the gas control button to the 🔥🔥🔥 position to pre-heat the barbecue with closed lid for about 10 minutes. Preparation instructions can be found in your personal cooking documentation.

Baking

On the pizza plate



Pre-heat the barbecue on 🔥🔥🔥 for 10 to 15 minutes. Place the baking tray containing the pizza, bread or cakes on the cooking grid and close the lid. Cook on 🔥 or as long as indicated in the recipe.

With the stone for pizza and bread (NOT suitable for City Grill)



large funnel: normal position
cooking grid: standard position
lid: closed
optional accessories: stone for pizza and bread

Place the stone for pizza and bread in the middle of the cooking grid. Light the burner and turn the gas knob to the 🔥🔥🔥 position. Heat the stone for 15 to 20 minutes with the lid closed before placing food to be baked on the pizza and bread stone. Bake according to your recipe on 🔥, 🔥🔥 oder 🔥🔥🔥.

With the baking plate (NOT suitable for City Grill)



large funnel: normal position
cooking grid: standard setting
lid: closed
optional accessories: baking plate

Pre-heat the barbecue on the 🔥🔥🔥 position with closed lid for 10 minutes. Put the cake on the barbecue and close the lid. Bake it according to the temperature indicated in the recipe on 🔥, 🔥🔥 oder 🔥🔥🔥.

Cooking

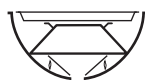
using wok with wok support (NOT suitable for City Grill)



large funnel: volcano position
cooking grid: remove, replace with the wok support and the wok
lid: open/removed
optional accessories: wok with wok support

Place the wok support over the inverted funnel. Light the burner and turn the gas knob to 🔥🔥🔥. Place the wok in the support and heat with an open or removed lid for approximately 10 minutes before beginning to cook your Chinese or other Asian dish.

using the universal pan



large funnel: volcano position
cooking grid: remove, replace with universal pan
lid: open/removed
optional accessories: universal pan

Place the universal pan on the inverted funnel. Light the burner and turn the gas knob to the 🔥🔥🔥 position. Heat the universal pan approximately 10 minutes with an open or removed lid before beginning to cook.

Cooking and Gratinating

In the cast-iron pan (NOT suitable for City Grill)



large funnel: volcano position
cooking grid: remove and replace with universal pan
lid: open/removed
optional accessories: cast-iron pan

Put the cast-iron pan on the funnel. Light the burner and turn the gas control button to the 🔥🔥🔥 position and heat the barbecue (with closed lid) for about 10 minutes. Preparation instructions can be found in your personal cooking documentation.

Cooking and Simmering

In the Gourmet Crescent (NOT suitable for City Grill)



large funnel: normal position
cooking grid: standard setting
lid: closed
optional accessories: Gourmet Crescent

Pre-heat the barbecue to the 🔥🔥🔥 position with the lid closed for 10 minutes. Put the Gourmet Crescent onto the cooking grid. Preparation instructions can be found in your personal cooking documentation.

Further information, tips and tricks can be found in the OUTDOORCHEF cook book.

Grilling on the Additional Grilling Surface

Pre-heat your barbecue at full power ("HI") for about 10 minutes. Put the food on the cooking grid and adjust the temperature to your requirements accordingly ("LO" to "HI").

After Cooking

1. Switch the gas knob to the "OFF" position.
2. Close the gas supply on the gas bottle (turn clockwise).
3. Leave the barbecue to cool down completely before cleaning it.
4. Put the barbecue cover on the barbecue.

Cleaning

Gas kettle barbecue

Very little cleaning is required between uses as most of the fat either vaporizes or drains into the drip pan.

If heavily soiled, heat the barbecue to high and let it burn for approximately 10 minutes. To clean the grid

and funnel use a brass bristle barbecue brush (not a steel brush).

For the remaining parts and a thorough cleaning, use the BBQ Cleaner from OUTDOORCHEF or a nylon sponge and soapy water to remove all loose deposits.

IMPORTANT: After rinsing off the oven cleaner, dry the barbecue off completely by heating on 🔥🔥🔥.

Additional Grilling Surface of the Venezia

Since most of the grease either burns off or collects in the drip pan, the amount of cleaning required between grilling rounds is minimal. To clean the barbecue, use a barbecue brush with brass bristles (not steel bristles). Remove the grilling surface and clean the cast-iron burners. Once you have finished cooking, you can remove and clean the drip pan with the OUTDOORCHEF BBQ Cleaner.

Important! If you use an oven cleaner, make sure you leave the barbecue to dry completely after cleaning. To accelerate the drying process, you can turn the barbecue to the highest setting for several minutes.

OUTDOORCHEF BBQ Cleaner – Use:

For the sake of your hands, wear gloves and even glasses. Spray the barbecue or the accessories thoroughly while still warm. Leave to set for 15–30 minutes. Spray soiled surfaces again, vigorously rinse with water, and then dry.

Regular maintenance

Regular care of your barbecue will help keep it operating properly. Inspect the gas supply parts at least twice a year and always after long periods of storage. Inspect the burner tubes, as spider webs and other insect nests can cause blockage of the gas flow from the valve(s) to the burner(s). Remove all obstructions.

Occasionally inspect and tighten all hardware as this may become loose if the barbecue is moved over rough or hard ground. After a period of non-use you should perform a leak test before using the barbecue again. If you are in any doubt, contact your local gas supplier or the agent responsible for selling the barbecue. Before storing your barbecue for the winter, lightly grease all exposed metal parts to prevent corrosion. After winter storage and AT LEAST once more during the season, check the tube for cracking, chafing, kinking or other damage. A damaged tube **MUST** be replaced immediately as described in this manual.

To preserve the appearance of your barbecue and to enjoy using it for as long as possible, we recommend

that once a year you treat all wooden parts with a wood oil – this will help to prevent distortion cracking.

For an extension of the lifespan of your barbecue, we recommend covering the barbecue with an OUTDOORCHEF barbecue cover after it has cooled off completely, to protect it from the elements. To avoid the accumulation of humidity, remove the barbecue cover after rain.

Trouble Shooting

Gas does not light

- Check if the gas tank tap is open.
- Make sure there is enough gas in the tank
- Make sure that a spark is jumping from the electrode to the burner.

No spark

- Ensure that the battery is properly inserted (for barbecues with electric ignition).
- The distance between the burner and the electrode should be between 5–8 mm.
- Make sure the cables at the electronic ignition and the electrode are plugged in and fit tightly.
- Insert a new battery in the electric ignition (type AAA (LR03) 1.5 Volt). Minus pole (–) inserted first.

If you cannot start the barbecue after above mentioned trouble shooting, please contact your local dealer.

Warranty

1. Warranty

On purchasing this OUTDOORCHEF product from an authorised dealer, you have not only acquired the product but also a manufacturer warranty of up to three years from DKB Household Switzerland AG ('DKB') subject to the following conditions.

This warranty shall solely apply to the rectification of defects that arise during proper use and are demonstrably attributable to material and/or manufacturing defects.

2. Procedure

On receipt of the product, immediately check that it is fully functional and for any defects. If the product purchased has an unexpected defect, please follow the procedure below (bring-in warranty):

- Please contact the dealer* from whom you purchased the product within 30 days of discovering the defect with the product/component, receipt, serial number and product number**
- Explain the situation by presenting the defective product/component or a photograph
- Once the dealer or DKB has inspected the defect,

the free warranty shall enter into force pursuant to number 3 (subject to the reservation that the transport and dispatch costs shall be borne by the private original purchaser).

3. Scope of the warranty

The DKB manufacturer warranty is valid from the date of purchase for the private original purchaser. Warranty claims may only be made upon presentation of the original sales receipt.

The warranty services shall be provided at DKB's discretion by means of maintenance, the replacement of defective parts, the replacement of the product or, if the operation of the appliance is not impaired, through a price reduction. There shall be no entitlement to rescind from the sales agreement due to warranty claims. There shall be no entitlement to a replacement product during repairs.

The provision of warranty services shall neither extend nor re-start the warranty period. Replaced parts shall become the property of DKB. If the product is replaced, the warranty period shall re-start.

The warranty periods are:

- 3 years on the enamelled kettle (base and lid) against corrosion
- 3 years on the enamelled cooking grid against corrosion or burning through
- 3 years on all stainless steel parts against corrosion or burning through
- 2 years on all other manufacturing/material defects
- Any claim for damage to the enamel finish must be submitted within 30 days of purchase to be covered by the warranty. The warranty is only valid for new appliances which have not yet been used.

4. Exclusions

No defect, meaning no material or manufacturing defect as defined by these conditions, shall be deemed to exist and no warranty claims shall be validated under the following circumstances:

- Normal wear and tear arising from the intended use.
- Defects and/or damage caused by the incorrect, improper or unintended use or improper installation, assembly and repair attempts by non-authorised persons.
- Defects and/or damage caused by non-compliance with the user guide or the operating/maintenance instructions (e.g. damage caused by the improper assembly or cleaning of the enamelled surfaces of the funnel or cooking grid, non-conductance of the leak test etc.).
- Unevenness, colour variations in the enamelling and minor imperfections (e.g. production-related

support points on the lower edge of the lid or suspension points).

- Discolouration and damage to the product (e.g. finish colour) as a result of the weather (incl. hail), the improper (non-weather-protected) storage of the product or the improper use of chemicals.
- The formation of corrosion and rust as a result of the weather or the improper use of chemicals.
- Defects that do not notably impair the intended use or the benefits of the product.
- In general for wear-and-tear parts such as the cooking grid, funnel, burners, thermometer, ignition, electrodes, ignition cable, gas tube, gas pressure regulator, battery, heating element, reflector, aluminium protective foil and charcoal grid.
- Defects and/or damage resulting from modifications, using the product for purposes other than those intended or wilful damage.
- Defects and/or damage resulting from improper maintenance or repairs.
- Defects and/or damage resulting from the non-conductance of routine maintenance.
- Defects and/or damage that occurred in the original transit.
- Defects and/or damage resulting from force majeure.
- Defects and/or damage resulting from wear and tear during professional use (in hotels or restaurants, at events etc.).

DKB excludes all customer claims not expressly listed in these warranty conditions provided it is not subject to a mandatory legal obligation or liability. This shall also, and in particular, apply to claims for compensation due to non-fulfilment, the reimbursement of consequential damages arising from the defect, lost profit and transport damage not reported to the dealer within 30 days of the product being received.

OUTDOORCHEF operates a policy of continuous product development and improvement. As such we reserve the right to alter the products without prior notice.

The registered trademark OUTDOORCHEF is represented by the following company:

DKB Household Switzerland AG
Eggbühlstrasse 28
Postfach
8052 Zürich – Switzerland
www.dkbrands.com

* A list of dealers can be found on our website at www.outdoorchef.com.

** The serial number and product number can be found on your barbecue's data sticker (see the product user manual)

Technical Information

Ascona, Montreux, Paris Deluxe, Roma, Venezia, Geneva

CE	0063
Gas	propane/butane 30/31
Heat input max	
– Small burner	1.20 KW
– Large burner	8.50 KW
Gas consumption	702 g/h
28–30/37 mbar	
Injector small burner	0.55 mm/markings: BF
Injector large burner	1.47 mm/markings: BT
50 mbar	
Injector small burner	0.48 mm/markings: AF
Injector large burner	1.27 mm/markings: AT
Pressure	Butane 28 mbar, Propane 37 mbar
Recommended bottle size	Butane max. 13 kg Propane max. 10.5 kg

Leon

CE	0063
Gas	propane/butane 30/31
Heat input max	8.50 KW
Gas consumption	612 g/h
Injector 28–30/37 mbar	1.47 mm/markings: BT
Injector 50 mbar	1.27 mm/markings: AT
Pressure	Butane 28 mbar, Propane 37 mbar
Recommended bottle size	Butane max. 13 kg Propane max. 10.5 kg

Ambri, Delta, Milano, Munich, Porto

CE	0063
Gas	propane/butane 30/31
Heat input max	5.40 KW
Gas consumption	389 g/h
Injector 28–30/37 mbar	1.15 mm/markings: BN
Injector 50 mbar	1.02 mm/markings: AN
Pressure	Butane 28 mbar, Propane 37 mbar
Recommended bottle size	Butane max. 13 kg Propane max. 10.5 kg

City Gas

CE	0063
Gas	propane/butane 30/31
Heat input max	4.3 KW
Gas consumption	315 g/h
Injector 28–30/37 mbar	1.02 mm/markings: BL
Injector 50 mbar	0.88 mm/markings: AH
Pressure	Butane 28 mbar, Propane 37 mbar
Recommended bottle size	Butane max. 13 kg Propane max. 10.5 kg

Side burner

CE	0063
Gas	propane/butane 30/31
Heat input max	3.8 KW
Gas consumption	276 g/h
Injector 28–30/37 mbar	0.98 mm/markings: BK
Injector 50 mbar	0.85 mm/markings: AG
Pressure	Butane 28 mbar, Propane 37 mbar

Additional Grilling Surface

CE	0063BT3928
Gas	propane/butane 30/31
Heat input max	8.6 KW
Gas consumption	630 g/h
Injector 28–30/37 mbar	0.90 mm/markings: BM
Injector 50 mbar	0.80 mm/markings: AM

Categories

I3_{B/P} (30 mbar)

I3_{B/P} (50 mbar)

I3₊ (28/30/37 mbar)

DK, FI, NL, NO, SE, LU

CH, AT, DE

BE, CH, ES, FR, GB, IT, PT

Electronic ignition

Use type AAA 1.5 Volt batteries for the electronic ignition.

Information for temperature indicator:

A tolerance of +/- 10% is possible.

OUTDOORCHEF operates a policy of continuous product development and improvement. As such we reserve the right to alter product design and or specification without prior notice.

OUTDOORCHEF Barbecue Time Chart

Preparation of larger pieces of meat, fish or poultry (funnel in normal position with closed lid, accessories: cooking grid)

IMPORTANT: cooking times can vary between 10 to 20 minutes depending on the type and thickness of meat as well as on outdoor ambient temperature. meat, also outdoor ambient temperature.

*Cooking time for approx. 1 kg/2.21 lb meat
On lowest heat setting
(approx. 200 to 220 °C/390F–425F)*

Roast pork	45–60 minutes
Roast loin of pork	25–35 minutes
Fillet of pork	15–25 minutes
Roast veal	40–55 minutes
Crown of veal	55–70 minutes
Beef ribs	20–40 minutes
Roast beef	30–40 minutes
Fillet of beef	12–25 minutes
Rack of lamb	25–35 minutes
Leg of lamb	30–45 minutes
Saddle of lamb	10–20 minutes
Chicken	45–60 minutes
Meat loaf	30–45 minutes
Roast venison	30–40 minutes
Saddle of venison (off the bone)	10–20 minutes
Salmon	10–20 minutes

Preparation on the enamelled cast-iron plate (large funnel in volcano position, lid open/removed)

Chops, burgers	8–12 minutes
Medallions, steaks, chicken breast	5–10 minutes
Sausages	8–10 minutes
Tiger prawns	3–6 minutes
Whole fish	7–12 minutes
Fish fillets in foil	3–5 minutes
Vegetables, fruit	5–10 minutes
Mushrooms	3–5 minutes

Preparation on the cooking grid (large funnel in normal position, lid closed)

Potatoes in foil (medium sized)	30–40 minutes
Corn on the cob in foil	20–30 minutes
Tomatoes	8–10 minutes
Soft vegetables	15–25 minutes
Whole pineapple	25–35 minutes
Potato gratin in a dish	25–40 minutes
Cake	45–60 minutes
Cheesecake or fruit cake	40–60 minutes

Preparation in universal pan (large funnel in volcano position, lid closed or open/removed)

Risotto	follow packaging instructions
Polenta	follow packaging instructions
Mixed vegetables	15–20 minutes
Soufflé (fruit, vegetables etc.)	15–30 minutes

THIS USER GUIDE SHOULD BE KEPT AND STORED
IN A PLACE THAT IS ACCESSIBLE AT ALL TIMES.

Manual Gas Kettle Barbecue
2012_article number 19.110.26

Note:

Distribution:

Sales: DKB HOUSEHOLD SWITZERLAND AG
EGGBÜHLSTRASSE 28
POSTFACH
8052 ZÜRICH
Tel.: +41 44 306 11 11
Fax: +41 44 306 11 12
E-mail: info@outdoorchef.com

Serial number



THE BARBECUE COMPANY